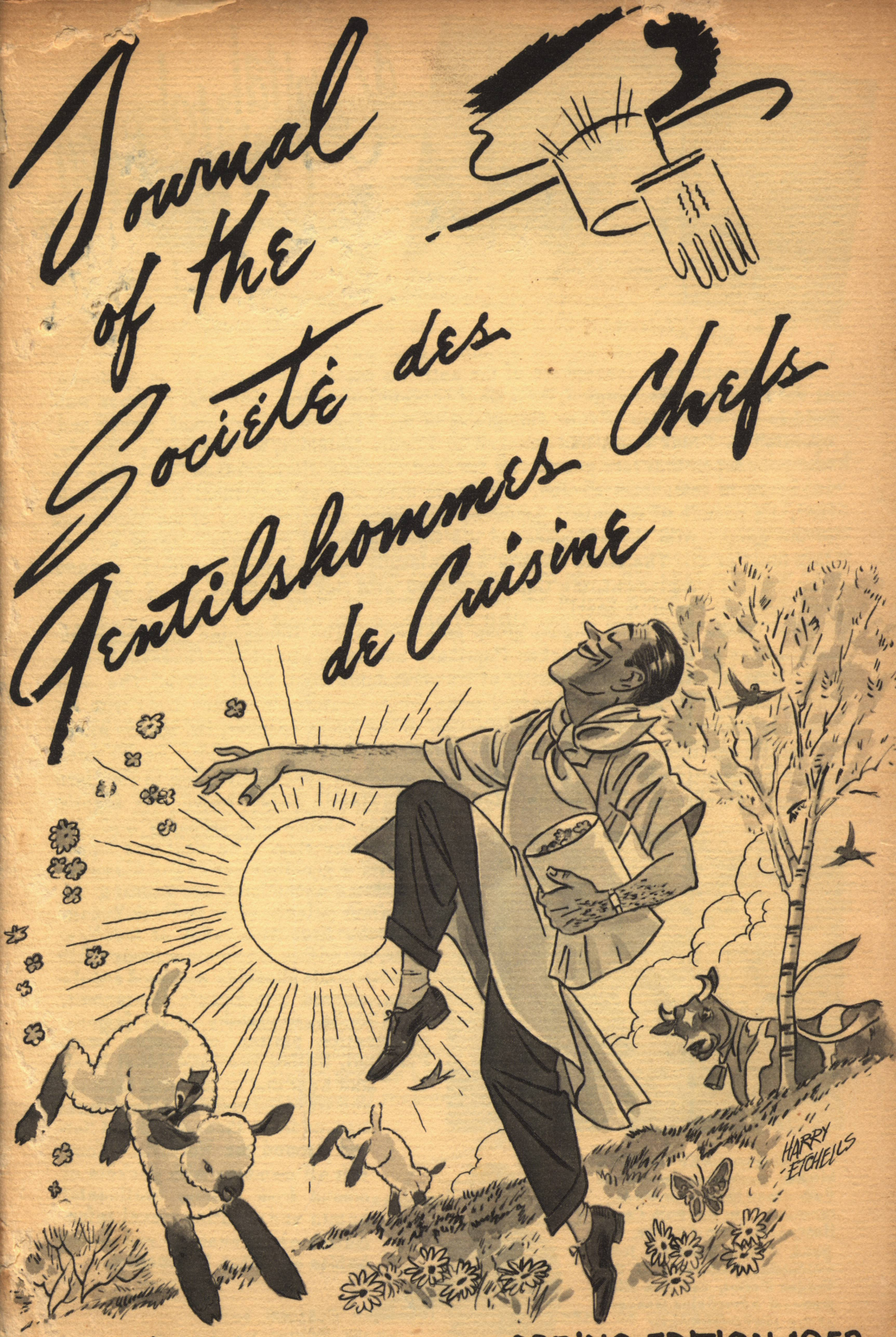
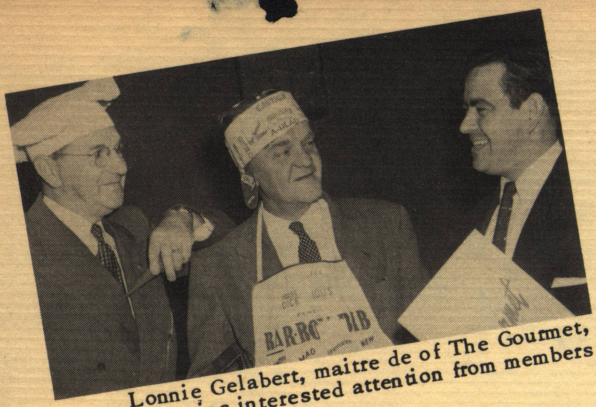
Journal of the Société des Gentilshommes de Cuisine



VOL. 10 NO. 1

SPRING EDITION 1953

a Capital Capitol luncheon



Lonnie Gelabert, maitre de of The Gourmet, wins interested attention from members

The cosmopolitan atmosphere of the nation's capital was certainly in evidence at the last three Washington, D.C. Chef Societe luncheons. The first of these was held in the very elite private diningroom of the "Gourmet" restaurant, owned and operated by Frank Hunt, and managed by Lonnie Gelabert, a seasoned maitre de, who possesses that rare sensitivity for food that has distinguished him among his confreres in restaurant circles. The main dish was an individual Rock Cornish Hen, 1¼ pounds of succulent goodness—its flavor a combination of the sweetness of the grouse with the whitemeat of the finest milk-fed Pouissin. There was no dark meat at all! The broad breasts were plumply rounded, the meat finely grained. As a perfect complement, the Gourmet served wild rice with black cherry sauce — and National Premium beer!

Four weeks later, the august group gathered at The Roumanian Inn where the specialties of the house, Chicken Paprikash and fresh strawberry-cheesecake dessert, were abetted by the geniality of its personable host, Paul Young. The meal was preceded by an hors d'oeuvres table which features a shrimp bowl with remoulade sauce—an appropriate introduction to the guest speaker, Mr. Murray Wheeler, public relations executive with the National Fisheries Institute. Mr. Wheeler spoke eloquently about the genus shellfish, and paid special attention to its glamour girl, the shrimp. He demonstrated a unique plastic gadget which very adeptly deveins shrimp and prepares them for further flavoring. The meal was topped off with a generous serving of humorous anecdotes about food, spotlighting the raconteur talents of host Paul Young.

Washington CHEF SOCIETE kitchen mechanics appear on Ruth Crane Show over WMAL, recently. L. to R.- Ruth Crane, Henry Lee, Journal Editor, Bill Bond, B & O Railroad, John Goldstein, Proprietor of the Golden Parrot, and Sam Hill, National Advertising Manager of the TIMES-HERALD.

On the first Wednesday of the New Year, thirty-five kitchen mechanics filled with noble thoughts and good resolutions, poured into Eppy's Restaurant, 711-13th St., to partake of its famous combination platter, of Corned Beef, Pastrami, Rolled Beef and Roast Beef, and hear one of its most learned and traveled members, Tony Spielman, address them on "Food Served Around the World". Tony left all members with packets of menus from famous continental hotels and exciting travel information about customs and dining habits of native Europeans.

PAUL YOUNG, Proprietor of The Roumanian Inn.

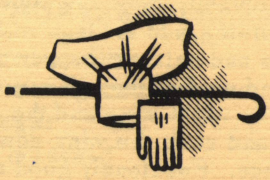
We are going to continue the remarks we were making about restaurants in an earlier issue. Our last ones rated a quote from Jane Nickerson, of the New York Times—the top ranking food authority on any daily paper in the U.S.

Our restaurant ramblings are making us more and more resentful of the restaurant which calls itself a French-Italian one or a Spanish-American or any other hyphenated nationality. If you find a good Italian restaurant where the food is good it soon becomes popular and the proprietor becomes ambitious and adds a few French dishes to the menu and changes the name and becomes presumably Gallic. But the cooking remains like a very famous, so-called French restaurant in New York, completely Italian. How much smarter the restaurateur would be to add some lesser known and delicious dishes from the Italian repertoire to his list andmake a name for himself that way. His chef would be happier to show off his great achievements and the public would be interested in learning about the foods which would be little known but greatly distinguished dishes from Italy.

The same thing holds true with other nationalities who would serve food other than their own. Why a French restaurant should try to compete with good Chinese restaurants serving a few so-called national dishes of China, I do not know. Nor why a fine Greek restaurant seems to think they should feature hamburgers and other typically American dishes I cannot imagine. And with all the wonderful soups in the Italian and French roster you still find them in Italian and French restaurants trying to serve a good clam chowder or an American corn chowder--why?

The object of most fine restaurateurs should be to do a fine missionary job for really good food and to serve the best, the most honest food of your particular province or nationality that is humanly possible. If we should have a united effort on the part of most restaurant men to do such a thing, the food standards in most restaurants would certainly go up. That is, of course, if every person tried to give as distinctive and distinguished food and the most attractive service at a price which was fair to both the diner and the restaurateur. We need more hosts in restaurants and fewer food pushers.

I still think the American restaurant can become a great and distinctive institution once the diners become aware of what they want and what they do not get in the large percentage of restaurants available to the public today.



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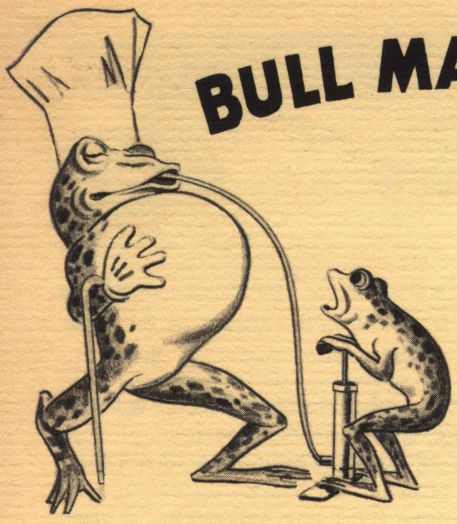
3600 O'Donnell Street, Baltimore 24, Maryland.

BULL MARKET GROWING!



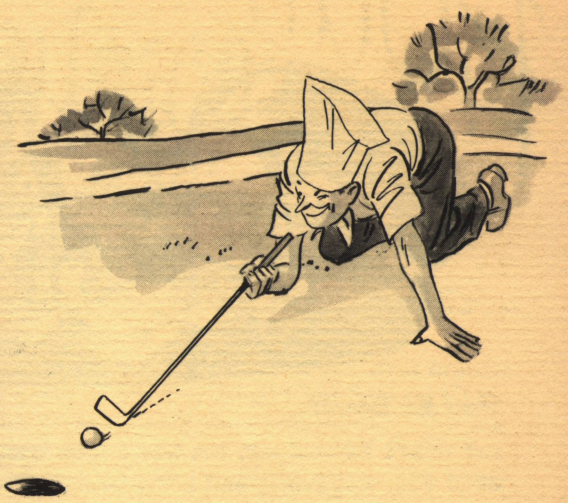
Frogs' legs seem to have become increasingly popular within the last ten years. I can remember the professional snooters and those who were horrified but a few years ago, to be eating frogs. I think there are few of these left who have not been won over by these delicate-textured, elegantly flavored morsels.

The markets offer various sizes of frogs' legs, but do not be taken in by the dealer who tells you the big ones are the choicest. It is the very tiny variety which are most succulent and thoroughly delectable of all. Most people in our country know them best when the legs are soaked in milk for an hour or so, then dipped in flour, beaten eggs, rolled in crumbs and fried in deep fat heated to 370° for 4-5 minutes. They turn golden brown and become crisp on the outside and tender within with this treatment. They should be drained on absorbent paper and served with a pungent tartar sauce when so cooked.

Provencale is the most popular method of preparation in New York French restaurants--and correctly prepared they are sensational. Soak the legs in milk, dry them off and roll lightly in flour. Heat about 1/2 cup olive oil for 12 legs, or pairs. Get it quite hot and add the legs--being careful not to overcrowd the pan because they are exceedingly tender and if they stick to the bottom, it tears the flesh. Shake the pan and turn legs carefully with a turner or a pair of spatulas. About 5-6 minutes cooking is enough. When just about done, add salt and pepper to taste and 2-3 buds garlic finely chopped and a good 1/2 cup of chopped parsley. Shake the pan so that the seasoning becomes evenly distributed and remove to a hot platter and pour pan juices over all.

Surround with a puree of tomatoes made by peeling and seeding and chopping 6-8 ripe tomatoes and cooking them in 6 tablespoons of butter over medium heat until they are a paste. Season with salt, pepper and some sweet basil. There are some who claim the addition of tomatoes to the dish makes it Frogs' Legs *Nicoise* instead of *Provencale*. However you call them, have some crusty French bread at hand so that you can soak up all the wonderful juice from your plate.

Anyone who is not garlic minded? Well, we can help you with that. Soak 12 pairs legs in milk for an hour. Peel and chop 8-10 shallots and chop enough parsley to make a good 1/3 cupful. Melt 1/4 pound butter in a large skillet, and when it is bubbly but nor burning, add the legs which have been dried and rolled lightly in flour, the shallots and salt and pepper to taste. Cook the legs quickly and when nicely browned and cooked through remove them to a hot platter. Now add to the pan juices 2/3 cup white wine and the chopped parsley. Swirl around in the pan and shake well and cook the wine down a little before pouring over the frogs' legs. Serve at once. Fabulously good eating. If you have no shallots either plant and grow them for yourself or use tiny tender green onions.



JOHN MIDLA, well known mixologist of the San Fernando Valley. Hobby, next to golf, is cooking. John loves to have a group of friends over, don his apron, retire to the kitchen and come up with unusual dishes. This is John's recipe for

BRAISED LARDED FILET MIGNON with SAUCE IMPERIAL

1 5 lb. "choice" tenderloin, all fat trimmed and removed
1/2 lb. salt pork sliced
4 minced shallots
1/2 lb. button mushrooms
1 tsp. chopped garlic
1 doz. cocks' combs
1 doz. kidneys
2 qts. brown gravy
5 oz. dry sherry

Remove all fat from tenderloin. Wrap with strips of salt pork and braise in hot oven 25 minutes.

Saute shallots, garlic and mushrooms in butter. Add cocks' combs and kidneys. Braise 3 minutes longer. Bring to a boil. Slice filet, and serve with

SPECIAL HORSERADISH SAUCE

1/2 cup horseradish
2 bunches beets cooked and chopped
1 pint vinegar
1 tsp. dry mustard
1 tsp sugar

Mix all ingredients. Serve CHILLED.

ROUND TABLE

Dear Mr. Beard:

You ask for recipes, but why not an occasional gripe? I am an avid reader of your magazine, and a "tryer-outer" too, but every time I see a recipe for shrimp – I gag!

Vol. 9, No. 3, page 11 says: "The South American Chefs can teach us a lot". Let me answer that by several questions. Would they cook fish, or chicken without first cleaning?

When I prepare shrimp, I remove shell and vein – and then cook. I put enough liquid in a pan to cover the amount of shrimp I have cleaned: water, salt, celery seed, garlic, pepper corns, bay leaf and white wine. I bring to a boil, drop in shrimp and cook 5 minutes. (Cooking longer makes them tough). Let shrimp cool in this liquid, and stay in it until ready to use. NOW your shrimp are ready for cocktails, creole, or any sauce you want.

Thank you for the pleasure your recipes bring our way.

Sincerely,
Dr. Leonard R. Seiple
Oil City, Pennsylvania

Dear Sirs:

I read with a great deal of interest an article in Jane Nickerson's column in the N. Y. Times about how the diner-out might help improve restaurant food and service. She quoted from an article by James Beard in a bulletin which your company publishes. May I have a copy of this bulletin? I have been severely criticized by my friends for doing just what Mr. Beard suggests, so I would like to have the article to show to these friends, and to justify my "behavior".

Thanking you, I am

Yours truly,
Mrs. Wilbur R. Noll *(auxiliary)*
Lehighton, Pennsylvania

Four more WINNERS

of the PERSONALIZED RECIPE CARDS – chosen from the WINTER issue:

John Davies	R. S. Skidmore	C. E. Ehrhardt	W. P. Hamblen
Burbank, Calif.	Ontario, Calif.	St. Louis, Mo.	Houston, Texas

MENU

Haricots Rognons Marinade
Camerones de Guaymas en Brocheta
Salade de Saison, Frederic
Bifstek "Americaine" a la Halleman
Champignons Sautes
Pommes de Terre au Fromage
Peches Flambees Lorraine

Cafe Noir
National Premium Beer

SAN DIEGO

CHAPTER THROWS A TEN DOLLAR TOOTHSOME TRIUMPH FOR TOOTH-TROUBLED TOTS...

Fred and Lorraine Halleman, owners of THE COTTON PATCH RESTAURANT, San Diego, California.

More than 250 persons attended the first benefit banquet given by our San Diego Chef Societe Chapter at the Cotton Patch restaurant-club. The ten dollar plate affair was for the benefit of the San Diego Children's Dental Health Center. The occasion was such a success that representatives of the Gentlemen Chefs group voted to continue this project as an annual affair.

This was the first time that women have been invited to a chapter gathering. The public also was invited to join our group to help raise funds for the community cause.

Fred Halleman, manager of the Cotton Patch, turned over his fine restaurant to the Gentlemen Chefs for this occasion. This was one time our elite group did not prepare the food but just kibitzed Chef Jerry Jarrett of the Cotton Patch. Over $1000 was raised for the Dental Health Center as a direct result of this benefit dinner. Our own membership was ably abetted by representatives from the San Diego Dental Society, City Dental Hygienists, Junior League, Kiwanis Clubs and other groups which are supporting the Dental Center.

OUR MEMBERSHIP IS NOW INTERNATIONAL!

We are proud to feature this section for our members thruout the world.

DICTIONARY OF FOOD NAMES IN FIVE LANGUAGES.

ENGLISH	*FRENCH*	*GERMAN*	*ITALIAN*	*SWEDISH*
ALE	Ale. Aile	Englisches Bier. Ale	Birra inglese	Engelskst öl
ALLIGATOR PEAR	Avocat	Avocado-Birne	Pera avvocato	Alligator-päron
ALLSPICE	Piment de la Jamaïque	Nelkenpfeffer	Coccola di pimento	Kryddpeppar
ALMONDS	Amandes	Mandeln	Mandorle	Mandel
Bitter almonds	Amandes amères	Bittere Mandeln	Mandorle amare	Bittermandel
Burned almonds (in sugar)	Amandes pralinées	Gebrannte Mandeln (Zuckermandeln)	Mandorle abbrustolite (in zucchero)	Brända mandlar
Shelled almonds	Amandes cassées	Geschälte Mandeln	Mandorle sbucciate	Krakmandel
Sweet almonds	Amandes douces	Süsse Mandeln	Mandorle dolci	Sötmandel
ALMOND PASTE	Pâte d'amande	Mandelteig	Pasta di mandorla	Mandelmassa

You are cordia

The Internat

by JAMES BEARD

Recently my attention was called to a card in the subways which purports to tell historical facts. This one announced to the world that the hamburger had been invented at a country fair in Pennsylvania in 1892, when a man who was short of beef suddenly thought of the idea of grinding it and then cooking it. This is probably the most preposterous and silly statement I have ever read. Chopped beef and other chopped meats have been used for over two hundred years in various parts of the world. I have a cook book from 1865 which calls for minced beef and onions to be mixed together and formed into cakes--and if that isn't hamburger steak, I don't know what. I also have recipes for chopped meat that are called after the town of Hamburg in Germany. So I guess meat was pushed through a chopper or was prone to fall under the chopping knife long before that day in Pennsylvania.

The international run-around seems to produce a goodly number of really wonderful meat balls--some large, some small, but all on the distinctive side and some even distinguished. From Sweden or Denmark we take a number we are pretty fond of--combine 1 pound ground beef and 3/4 pound pork with some fat, 2 eggs, 1/4 cup finely chopped onion, 1 teaspoon salt, 1 teaspoon freshly ground pepper, a touch of thyme and 1/2 cup soft bread crumbs. Blend well and mix into small balls. Brown them very quickly in 4-5 tablespoons butter. Reduce the heat, cover and simmer for about 15 minutes. Remove the meat balls to a hot platter and skim off all but about 3 tablespoons of fat. Add 3 tablespoons flour. Stir in 1 cup warm milk until thickened and gradually add about 6 tablespoons heavy cream. Correct the seasoning. Pour this over the meat balls and serve with boiled potatoes and a sweet-sour cucumber salad.

Some of the most glamorous meat balls of all come from Italy--their well known marriage with pasta is too well known to publicize here. Saute 2 cloves garlic and 1 medium onion, both finely chopped, in 2 tablespoons olive oil. When it is just soft but not browned, combine with 1 pound chopped beef and 1 pound chopped pork, 1 teaspoon salt, 1 tablespoon sweet basil, fresh or 1 teaspoon dried, 1 teaspoon fresh ground black pepper and 1 egg. Mix well, form into small balls and brown very quickly in olive oil.

Have your favorite spaghetti sauce awaiting these tasty bites--all bubbling on the stove. When they are nicely browned, drop them into the sauce and let them

ally invited to attend
ional Meatball Convention

* YOU GET NO BREAD
WITH ONE MEATBALL

simmer nicely for about 25 minutes. Be sure to wash out the pan in which you browned them with a little wine and pour the juices into the sauce. Serve with spaghetti, tagliarini, sea shells or whatever you prefer, and grated Parmesan or Romano cheese.

Beef isn't the only meat which comes in the form of what the English call "mince". The Poles and Russians developed some really remarkable chopped meat dishes—one with veal which is called "Bettcke Smetana". For this tasty morsel you grind 1 pound of veal and mix with 1 finely chopped onion which is sauteed in butter until soft before being mixed with the meat. Soak 3 slices of bread in milk for 1½ hours and squeeze it in the hands and combine with 3 eggs. Beat this mixture well with a fork and add the veal and onions to it and blend all together well. Salt and pepper to taste and form into small cakes. Roll these cakes into crumbs and saute in butter until nicely browned and arrange them in a casserole.

Melt 2 tablespoons butter and combine with 2 tablespoons flour. Stir in 1 cup heavy sour cream and 1/2 teaspoon salt. Pour this over the meat cakes and sprinkle with buttered crumbs. Bake at 350° for about 15 minutes and serve with noodles, buttered and mixed with poppyseed.

The Greeks and the Near East people do fabulous and wonderful things with chopped lamb. One I like is called "Sarma" and calls for grape leaves which you may pick from the vines or out of a tin according to your geographical position. Failing both of these you may use cabbage leaves which have been dropped in boiling water for about 3 minutes, and which have the coarse stem cut off.

Combine 2 pounds raw chopped lamb with 1 cupful raw rice, 1 onion and 1 clove garlic, both finely chopped, and 6 peeled and chopped tomatoes. Season this mixture to taste with salt and pepper and place a small amount on each leaf and fold the sides and roll them. Arrange the rolls tightly in a sauce pan or a deep skillet. Weigh down the rolls with a heavy plate so they'll stay in place. Cover them with a well flavored broth and bring to a boil. Reduce heat, cover and simmer for 1 hour. Correct the seasoning and serve with additional rice.

Another lamb dish from the shores of the Mediterranean is simple to prepare and good. Combine 1 pound ground lamb with 2/3 cup chopped onions, which you have sauteed in 4 tablespoons olive oil, 1 egg and 1 cup mashed potatoes. Season with salt, pepper and thyme. Shape into small cakes and saute in butter until nicely browned and cooked through. Serve them with a tomato sauce if you want a pleasant change.

Chopped meat is indeed international!

"TO THE LADIES"

OAKLAND, CALIFORNIA CHAPTER HAS ITSELF AN EVENING!!!

Chief Salad Mixer Kenneth J. Carey sends us such a glowing report of the holiday party held November 24 by the East Bay Society of Gentlemen Chefs that we will let him tell it to you in his own words - - - -

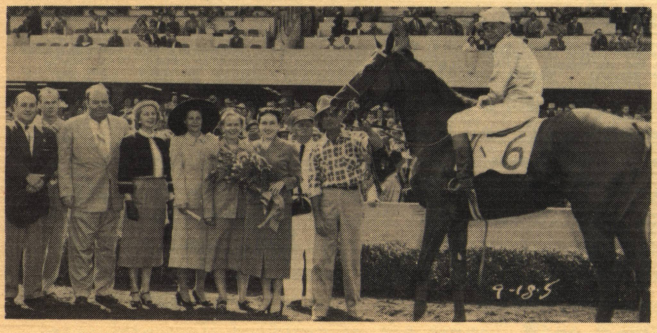
"The affair was held at Chef Milt Nelson's beautiful Orinda Willows Club which is situated in exotic Orinda, California. Two hundred and fifty of the Gentlemen Chefs and their ladies attended. One look at the enclosed menu will immediately disclose the fact that this dinner was a superb one. The final culmination of the dinner was the serving of the Baked Alaska. All of the working Chefs, augmented by the waiters in the establishment, participated in this event. We had some forty-five tables of diners. The working Chefs and waiters came out of the kitchen, each bearing a huge platter of flaming Baked Alaska and, after having serpentined on the floor, each of the bearers went to the table which had been assigned to him and presented that table with this delicious dessert.

"Our own Chef, 'Bob' Will, introduced Roy C. Burns, our Chief Potato Peeler, and he introduced each of the working Chefs. After each Chef was introduced, he stepped forward to the dance floor and donned his chef's hat. After all working Chefs had been introduced, the group was photographed. Many other pictures were taken for publication in our local papers.

"It should be pointed out that our own Chef, Loren Abbrott, who is the proprietor of a theatrical, stage and effects concern, worked out a beautiful setting for our Christmas tree and Thanksgiving display.

"Each lady was presented with a large orchid immediately upon entering; was also the recipient of a very pretty set of costume jewelry, handsomely cased and having a retail value of $29.95.

"We of the East Bay Society of Gentlemen Chefs feel quite elated over the manner in which this party was accepted by the Chefs, their ladies, the press and the community as a whole. The food was excellent, the flowers and gifts were "out of this world," the music was "heavenly", the liquid refreshments were of the best quality served in a first class manner. In other words, we of the Societe feel that we wined and dined our ladies in a manner befitting only queens and we all sincerely feel the event will linger in the memories of all of us as one of the most outstanding parties we have ever had the pleasure of attending."

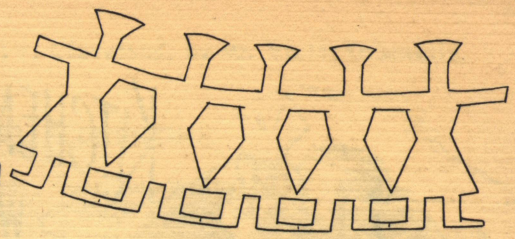


EAST BAY SOCIETY of GENTLEMEN CHEFS' HANDICAP
Bay Meadows, San Mateo, Calif.

Leave it up to our East Bay Chapter to have a horse race named in their honor. The chapter's culinary reputation has spread among the paddock pack. We understand the winner ran in near record time because it was announced that the prize was a big bag of oats prepared with a special bordelaise sauce.

L. to R. Stanley Kaspar, Bob Franichevich, Ray Burns, Chief Potato Peeler, Mrs. James Bryant, Mrs. Stanley Kaspar, Mrs. Paul Farber, owner of the winning horse, "Sound Off," and Mrs. Roy Burns, who made the presentation of flowers. Jockey Jack Westrope rode the winner.

Cleveland Chefs cut up at Inaugural Luncheon



More than twenty-five regal fellows with appetites to match answered the clang of the luncheon bell to inaugurate the second chapter of the Cleveland Chefs Societe. The private dining room of the Hotel Carter was a fitting setting for this gastronomic gathering. Chef Al Mader and Chef Emmet Weiler, two of the original members from our Cleveland Chapter No. 1 were on hand to lend expert and congenial assistance to forming the new Chapter. The cuisine provided by Hotel Carter Chef Gillette was superbly prepared and served. Messrs. Victor DiSanctis and Glenn Boner pictured here with Chef Gillette spearheaded the formation of this Chapter and attended to the myriad details to make the get-together a success. Chef Linehan, although absent, was elected to head this fine group.

In answer to the many requests for the recipe for the tasty Turkey Sauce Supreme, Chef Gillette complied by furnishing same as printed herewith.

TURKEY SAUCE SUPREME

(4 Individual Casseroles)

2 cups dry cold boiled rice
Sliced dark and white meat, turkey
2 tablespoons flour
2 tablespoons butter
4 cups cold chicken broth
2 eggs
1/2 cup cream
Salt, pepper, parsley

Put in each casserole a half cup of rice. Cover with dark meat and large slice of white turkey meat.

Sauce: Brown flour and butter; when golden add 2 cups broth. Simmer, stirring continually. When thicked, add the rest of broth, boil 15 minutes. Add salt and pepper to taste. Beat eggs, and cream very well and add to sauce over low fire, stirring continually until thick. Pour over turkey and put the casseroles in hot (350°) oven for 10 minutes. Add parsley and serve.

NO. 1

NO. 2

No. 1 above: L to R- Glenn Boner, Hotel Carter Chef Gillette and Victor DiSanctis.

No. 2 above: L to R- Al Mader, Frank Marshall, Emmet Weiler and Sam Cohen.

L to R: George Lauber, John Podesta and John Lidon.

KITCHEN CREATIONS with a LATIN LEANING...

Many of the natural foods of the South American countries are unbelievably good–bananas in all their 28 varieties, the papaya and many other of the foods native to the countries. Of the native *dishes* we found fewer which we felt had great distinction. But certainly one which does is the **Feijoada Completa** of Brazil which includes practically every part of the pig and beans and rice and other condiments. It is a day's work to make and another day's work to eat. Here is my simplified version of the feijoada –simpler to make and much less elaborate to eat and a buffet dish of great filling value and very good taste:

Soak 3 cups black beans overnight after washing them in several waters. Clean and wrap securely in strips of muslin 6 large pigs' feet. Tie them well and put them to simmer in a kettle with an onion stuck with cloves, 2 buds garlic, a bayleaf, a sprig of thyme and 1 tablespoon salt. Cover with cold water and bring to boil and simmer for about 4 hours.

Put the soaked beans in a deep pot with a bouquet garni (leek, thyme, celery, bayleaf, parsley and oregano all wrapped in a cheesecloth bag). Add about 4 pounds fresh brisket of beef and about 1½ pounds salt pork. Cover to about half the depth of the meat with cold water and bring to a boil and simmer until the beans are tender. If the beef should be cooked before the beans, remove it to a hot platter, with a little broth. Taste the beans for seasoning. About 20 minutes before they are done, add 1 pound garlic sausage, sliced, and let it simmer.

To serve, arrange beans in a mound on a large deep platter and surround with sliced beef, salt pork and sausage. Serve with rice, the pigs' feet, which should be unrolled before serving from their little swaddling clothes. A bowl of thinly-sliced tomatoes and a mount of thinly-sliced raw onion make this a meal of great volume and delicious flavor.

A far cry from this is a steak dish which was served in many of the hotels and top restaurants of South America long before it became the vogue here. Have 8-10 ounce steaks pounded paper-thin and your chafing dish or table stove at hand. Butter the blazer of the chafing dish or the pan of your table stove well and saute the steak very quickly over the alcohol or electric heat – it need only be browned on each side for it is very thin. Remove to a hot plate and add 2 squares butter (2 tablespoons) and when it is melted add 1 tablespoon shallots or chopped green onion and 1 teaspoon Worcestershire Sauce. When this mixture has blended and is hot, return the steak to it and add 2 ounces cognac and blaze. Serve at once.

This is for one person. For several you should saute the steaks in the kitchen and do the final acts of the comedy at table. They are wonderful served with crisp julienne potatoes and some good National Premium Beer.

Recipe demonstrated by Station WEWS-TV, Cleveland, by Mr. Victor DiSanctis, Chief Carrott Scraper, Cleveland, Ohio

SCALOPPINI OF VEAL FLORENTINE

1 medium slice smoked ham cut julienne
1 pound thinly sliced veal, in small pieces
1 medium onion, chopped fine
2 tbsp. olive oil; 2 tbsp. flour
Salt, pepper, pinch of nutmeg
1 tbsp. tomato paste
1 cup white dry wine; or cup of broth
1 can small mushrooms, drained
1 teaspoon chopped parsley.

Sprinkle veal with flour and brown slightly on both sides in hot olive oil. Add remaining flour, ham, salt, pepper, nutmeg, onion, wine or broth, tomato paste, and parsley.

Cover and simmer slowly for 30 minutes. Turn veal frequently while cooking. When nearly done, add mushrooms which have been sauteed in 1 tbsp. butter.

SHRIMP REMOULADE COLEMAN

1/2 cup tarragon vinegar
4 tbsp. horseradish mustard
2 tbsp. tomato catsup
1 tbsp. paprika
1/2 tsp. cayenne pepper
1 tsp. salt
1/2 cup finely minced onions with tops
1/2 cup celery finely minced
1 cup salad oil
1 clove garlic, well mashed

Mix vinegar, mustard, catsup, paprika, pepper, salt and garlic, then add oil, beating thoroughly and add green onions and celery. This dressing should be poured over cooked shrimp. To really be delicious, the shrimp should marinate for at least four or five hours. Serve cold on shredded lettuce.

Edward Coleman,
Baltimore, Maryland

"KID CHOCOLATE" PIE

Use your favorite pie crust recipe, or Graham Cracker crust to make a 9" shell. The pastry crust should be baked and cooled before filling is added. For that delicious and mouth-watering filling, use:

4 oz. dot chocolate
4 eggs - separated
3 tablespoons sugar
1 teaspoon vanilla

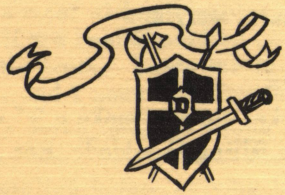
Melt chocolate in a double boiler. Beat the yolks and add sugar. To this mixture add the chocolate, stirring carefully. Beat the egg whites until they are *stiff* and will stand in peaks. Then fold into chocolate mixture and add vanilla. Pour entire contents into cooled pie shell and allow to chill in the refrigerator. When the chocolate is firm, top with fluffy whipped cream, and over all sprinkle shaved particles of a bitter-sweet chocolate.

Dr. H. Stanley Levy
Baltimore, Maryland

FAREWELL and HOWDY at LOS ANGELES....

Pete Hofflund - Jack Rogers - Roy Dowdy and
Harold McAninch

To commemorate the industrious and imaginative job that Pete Hofflund did since assuming the master of ceremonies position of the Los Angeles Chapter, the members presented a ten-gallon Stetson to the giant gourmet. The hat was autographed by more than 300 fellow chefs who wished Pete all the luck in the world, yet were very sad when their major domo had to resign. Pete is succeeded by another great guy in the person of Jack Rogers who has consistently demonstrated himself to be a bundle of boundless enthusiasm in pursuit of fine food and good fellowship. The presentation took place at the Devonshire Restaurant after one of the most swellelegant meals ever served the Angel City membership. The luncheon began at 11:30 and took a few hours to consume.



LUNCHEON

Hors d'Oeuvres

- - -

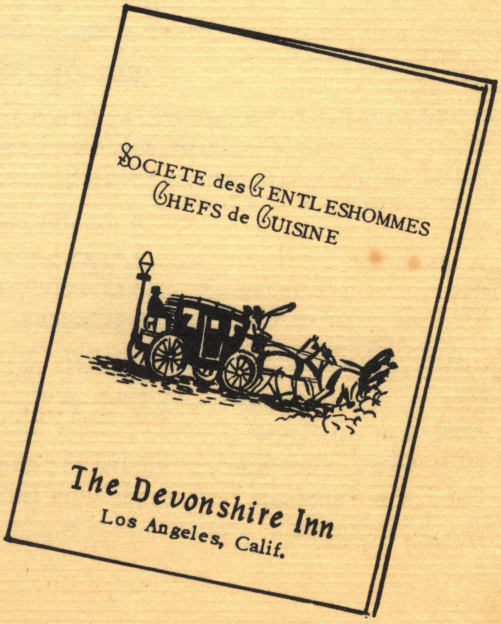
Devonshire, Shea Salad

- - -

Boneless Squab with Wild Rice and
String Beans, Lebanese

- - -

Baked Alaska
Coffee
National Premium Beer



Poet's Corner

Aulyn Edvard Kanston
Louisville, Kentucky

Daddy Dons the Cook's Cap

MEN ARE BETTER COOKS THAN WOMEN
AND IF YOU DON'T BELIEVE THAT STATEMENT,
ASK ANY MAN – HE'LL SANCTION IT,
WITHOUT THE LEAST BIT OF ABATEMENT.
MAKING BISCUITS AND BOILING EGGS
ARE TOO COMMON FOR DAD TO ATTACK
BUT CREPES-SUZETTES AND PERFECT STEAKS,
THAT'S WHERE POP'S AT THE TOP OF THE RACK.
HE HAS A SET OF GLEAMING TOOLS,
THAT ARE JUST FOR THE MAN OF THE HOUSE,
HE KEEPS THEM LOCKED UP IN A CASE
FAR AWAY FROM HIS DOTING SPOUSE.
HE HAS TO HAVE A HOST OF HELP
TO GET THIS BIG ADVENTURE TOSSING,
THEY HAND HIM THIS AND HAND HIM THAT
FOR YOU SEE, DAD DOES THE BOSSING.
HE NEVER FRETS ABOUT THE COST
OF THIS EXPENSIVE UNDERTAKING,
WITH HIGH-PRICED MEATS AND CONDIMENTS,
HE HAS EXPLOITED IN THE MAKING.
THE GUESTS DECLARE THE STEAKS WERE GRAND
AND WHEN THEY LEAVE WITH THEIR BEST WISHES,
DAD IS DONE IN AND TAKES A NAP
WHILE MOM DOES THE DIRTY DISHES.

The Gravy Hound

IT MAY BE PLEBEIAN AND NOT a la POST,
IT MAY EVEN TEND TO DEMEAN
BUT AFTER EACH MEAL I HAVE A WILD DESIRE
TO LICK THE PLATTER CLEAN.
ALL MY LIFE I'VE LOVED SAUCES AND GRAVY
AND THO IT MAY NOT BE POLITE,
I SOP UP ALL THAT RECALCITRANT STUFF
AND THINK IT IS PERFECTLY RIGHT.

We have issued a call for recipes afore this - and have come to the conclusion that our members are down-right modest. Don't wait to be coaxed, gentilshommes, please! Ef'n its good enough for your folks, it's good enough for us'n. We'd all be right pleased to hear from you -- and MAKE IT SOON!

Send your pet recipe to James Beard, at
3600 O'Donnell Street, Baltimore 24, Md.

Next time...call for

"The True PILSENER"

Wherever you are, ask for National Premium to enjoy Pilsener at perfection. Its *true* Pilsener flavor has won coast-to-coast fame!

Mr. Pilsener

Brewed by The National Brewing Company Baltimore 24, Maryland